

## PIES

### THE CLASSICS

**Margherita 18**  
tomato, buffalo mozzarella, basil  
parmesan

**Meatball 23**  
tomato, buffalo mozzarella, veal  
meatballs caramelized onions,  
olives aged-pecorino, oregano

**Boscaiola 22**  
tomato, buffalo mozzarella, pork  
sausage mushroom, onion, chili

**Flambé 21**  
béchamel, parmesan, buffalo  
mozzarella caramelized onions,  
bacon

**Rosa 12**  
crushed tomato, garlic  
fresh oregano, chili

### BREAKFAST

**Bacon, Egg & Cheese 20**  
Neuskes' bacon, farm eggs,  
parmesan, buffalo mozzarella, red  
onion, fermented chilli, béchamel,  
oregano

**Florentine 21**  
parmesan, gruyère, buffalo  
mozzarella, spinach, garlic, farm  
eggs, olive oil

**Calabrian 20**  
buffalo mozzarella, parmesan,  
béchamel, nduja sausage, red  
onion, quail eggs, cilantro

**Sausage and Potato 21**  
house-made sausage, Peruvian  
purple potatoes, farm eggs,  
béchamel, pecorino, bread crumbs,  
chives

**Croque-Madame 22**  
béchamel, gruyère, buffalo  
mozzarella, parmesan, prosciutto,  
caraway, farm egg

garlic, basil, or Parmigiano +2

farm egg, olives, mushrooms, caramelized onions, or arugula +3  
buffalo mozzarella, house-made sausage, bacon lardons, hot soppressata,  
or prosciutto di parma +5

*Our pies are not always round. Please, no substitutions*

### FOR THE TABLE

**Mixed Olives 6**  
alfonso, picholine,  
castelvetrano, gaeta  
garlic, rosemary

**Pizza Bianca 7**  
olive oil, rosemary  
w/ ricotta 10

### MEATBALLS 16

veal, tomato sauce  
parmesan & basil served w/  
truccione saré & butter

## BRUNCH APPETIZERS

**Organic Muesli 12**  
whole grains soaked in  
coconut milk with dried  
cherries, raisin, and almonds

**Caramelized Grapefruit 12**  
yogurt, granola, mint, honey

**Ribollita 9**  
tomato broth, savoy cabbage,  
cavolo nero, cannellini beans,  
parmesan, prosciutto, chili,  
croutons

**Citrus Salad 12**  
cara cara, ruby grapefruit,  
mandarin, avocado, radicchio  
thai chili, sunflower seed

**Escarole Salad 10**  
capers, anchovy, dill, parsley  
lemon, olive oil, bread crumbs

**Artichoke Salad 14**  
olive oil poached artichokes  
capers, arugula, shaved  
parmesan, lemon oil

## BRUNCH ENTREES

**French Toast 17**  
brioche, cardamom, berry compote, coffee cream  
maple syrup

**Breakfast Cassoulet 19**  
olive oil-poached cannelloni beans with  
prosciutto, bacon, and two eggs baked in a cast  
iron skillet

**Eggs Putanesca al Forno 16**  
tomato, olive, cremini, capers, anchovy, chili,  
croutons served in a cast iron skillet

**Benedict Toast 17**  
Poached eggs, garlic butter, crispy prosciutto,  
hollandaise

**Baked Eggs Mornay 16**  
cipolini onion, fingerling potato, béchamel,  
parmesan, fresh herbs baked in a cast iron skillet

**Avocado Toast 16**  
two poached eggs with avocado, aleppo pepper,  
parmesan, basil

**Aubergine and Eggs 17**  
spicy eggplant with Ras el Hanout, tomato, and  
parmesan baked in a cast iron skillet

*Please inform your server of any food allergies and/or dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.*

## WINES BY THE GLASS

### SPARKLING

**Cava -NV- Casas del Mar** Catalonia, Spain 9/32  
**Sparkling Rosé -NV- Bisol 'Jeio Cuvée'** Veneto, Italy 10/36  
**Prosecco -NV- Lamberti** Veneto, Italy 11/40

### WHITE

**Chardonnay -2015- Domaine du Tariquet** Côtes de Gascogne, France 10/34  
**Albariño -2014- Bodega Castro Martin 'A20'** Rias Baixas, Spain 11/38  
**Riesling -2014- Albert Seltz, 'Réserve'** Alsace, France 12/45

### ROSE

**Provencal Blend -2015- Château Les Crostes** Côtes de Provence, France 10/34

### RED

**Malbec -2015- Payana** Mendoza, Argentina 10/34  
**Sangiovese -2012- La Busattina 'Legnotorto'** Tuscany, Italy 11/38  
**Tempranillo -2012- Izadi Rioja Reserva** La Rioja, Spain 12/45

## BEER, CIDER, AND COCKTAILS

**Peaks Organic** *Evergreen* IPA ME 8

**Six Point** *Global Warmer* Ale NY 8

**Speakeasy** *Pop Gun* Pilsner CA 8

**Stone** *Coffee* Milk Stout CA 9

**Downeast** *Original Blend* Cider MA 9

**Wolffer** *No. 139* Dry Rose Cider (bottle)  
NY 9

**Co.'s Bloody Mary 13**  
fresh tomato, fermented  
chili, black pepper infused soju,  
tomato powder and salt rim

**Winter Sangria 12**  
white wine, Atxa Blanco  
Vermouth, apple, cinnamon,  
ginger, yuzu, blood orange,  
cider

**Byrrh Royale 12**  
grand quinquina, prosecco,  
lemon twist

**Cocchi-Ocho 10**  
red cocchi americano, coca-cola,  
maraschino cherry

## BEVERAGES

**Housemade Sodas 5**  
passion fruit, tamarind, or  
ginger-yuzu

**Lemonade 5**

**Green or Black Iced Tea 3**

**Coca-Cola, Diet Coke 3**

**Bottled Water 6**

**Fresh-Squeezed Juice 5**

**Coffee 3**  
**Espresso 3**  
**Macchiato 3.5**  
**Americano 3.5**  
**Cappuccino 4.25**  
**Latte 4.5**  
**Tea 3.75** earl grey, sencha  
green, chamomile, mint, chai  
rooibos



